

Amendments to the Claims:

The listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claim 1 (Original) Water-in-oil emulsion food product with improved spattering behaviour comprising 0.1-5 wt.% of a porous powderous vegetable matter made from nuts, seeds, kernels, pits and cellulose having a volume weighted mean particle diameter ($d_{4,3}$) not exceeding 0.5 mm.

Claim 2 (Original) Water-in-oil emulsion food product according to claim 1, wherein the porous powderous vegetable matter is evenly dispersed throughout one or more phases of the water-in-oil emulsion.

Claim 3 (Currently Amended) Water-in-oil emulsion food product according to claim 1 or 2, wherein porous powderous vegetable matter consists of one or more substances selected from the group consisting of nuts, seeds, beans, kernels, pits and cellulose.

Claim 4 (Currently Amended) Water-in-oil emulsion food product according to ~~any of claims 1-3~~ claim 1, characterized in that the volume weighted mean particle diameter ($d_{4,3}$) of the porous powderous vegetable matter does not exceed 0.1 mm, preferably not 0.04 mm.

Claim 5 (Currently Amended) Water-in-oil emulsion food product according to ~~any of claims 1-4~~ claim 1, wherein 0.4 – 1.0 wt.% of the porous powderous vegetable matter is admixed to the water-in-oil emulsion.

Claim 6 (Currently Amended) Water-in-oil emulsion food product according to ~~any of claims 1-5~~claim 1, wherein the porous powderous vegetable matter consists of milled kernels of olives.

Claim 7 (Currently Amended) Water-in-oil emulsion food product according to ~~any of claims 1-5~~claim 1, wherein the porous powderous vegetable matter consists of milled sunflower seeds or milled linseeds.

Claim 8 (Currently Amended) Water-in-oil emulsion food product according to ~~any of claims 1-5~~claim 1, wherein the porous powderous vegetable matter consists of milled soybeans.

Claim 9 (Currently Amended) Water-in-oil emulsion food product according to ~~any of claims 1-5~~claim 1, wherein the porous powderous vegetable matter consists of milled nuts selected from the group consisting of pine tree nuts, almonds, ground nuts, walnuts and cashew nuts.

Claim 10 (Currently Amended) Water-in-oil emulsion food product according to ~~any of claims 1-9~~claim 1, wherein the water-in-oil emulsion is substantially free from cooking salt.

Claim 11 (Original) Process for the preparation of a water-in-oil emulsion food product comprising porous powderous vegetable matter having a volume weighted mean particle diameter ($d_{4,3}$) not exceeding 0.5 mm, wherein the process involves at least one process step in which the pressure is 0.20 MPa or more and wherein the porous powderous vegetable matter is not subjected to any pressure of 0.20 MPa or more.

Claim 12 (Original) Process according to claim 11, wherein the porous powderous vegetable matter is prepared by milling vegetable matter.

Claim 13 (Original) Process according to claim 12, wherein the porous powdorous vegetable matter is prepared by milling and extracting oil from oil containing vegetable matter.

Claim 14 (Currently Amended) Process according to ~~any of claims claim 11-13~~claim 11, wherein the porous powderdous vegetable matter is prepared by milling vegetable matter, which has been extracted with an organic solvent.

Claim 15 (Currently Amended) Process according to ~~any of claims 11-14~~claim 11, wherein the vegetable matter is pre-milled, oil-extracted and then the extracted vegetable matter is milled to prepare the porous powdered vegetable matter.

Claim 16 (Currently Amended) Process according to claim ~~10 or 11~~, wherein the porous powdorous vegetable matter is added to the waterphase of the water-in-oil emulsion.

Claim 17 (Currently Amended) Process according to claim ~~10 or 11~~, wherein the porous powdorous vegetable matter is added as a watercontaining slurry to the fatphase of the water-in-oil emulsion.